

# 2018 FOOD SAFETY FALL TRAINING SCHEDULE

## Implementing the BRC Global Standard for Food Safety - Issue 8 / Internal Auditing

### BRC Global Standard for Food Safety - Issue 8

A two day course, the BRC Global Standard for Food Safety - Issue 8 is published by the British Retail Consortium (BRC) and goes into effect on February 1, 2019. Originally developed in the UK Retail Market, it has acquired worldwide recognition as the framework for any business to produce a safe and quality product.

### Internal Auditing

The Internal Auditing course is one day and teaches attendees how to conduct internal audits within their facility to meet GFSI audit requirements. A comprehensive audit system is fundamental to a company's food safety and product quality program, provides confirmation that systems and procedures are operating effectively, and identifies areas that require improvement.

#### Schedule

November 12-14  
November 14-16

#### Location

Atlanta, GA  
Omaha, NE

## HACCP Training Course

The HACCP training course is accredited by the International HACCP Alliance and is taught by a professional staff. It educates individuals in HACCP systems, development, implementation, and management. The course is ideal for plant HACCP team members, plant management teams, corporate executives, and anyone whose job function will impact the facility HACCP plan.

Attendees will receive a certificate of completion with the official seal of the International HACCP Alliance.

#### Schedule

November 5-6

#### Location

Omaha, NE

## SQF / Internal Auditing Training Course

Provided by an SQF licensed trainer, this course prepares attendees for the successful implementation and maintenance of an SQF system as defined in the SQF Code, Edition 8. The SQF Vision is to be the single most trusted source for global food safety and quality certification.

This course applies to all sectors of the food industry including primary production through distribution. We encourage plant management, quality personnel, or anyone seeking to be or is currently a SQF practitioner to take this course.

### Internal Auditing

The Internal Auditing course is one day and teaches attendees how to conduct internal audits within their facility to meet GFSI audit requirements. A comprehensive audit system is fundamental to a company's food safety and product quality program, provides confirmation that systems and procedures are operating effectively, and identifies areas that require improvement.

#### Schedule

November 26-29

#### Location

San Antonio, TX

## Registration Information and Pricing

Registration for courses include: all course materials; lunch/snacks, and a Certification of Completion.

\*Register 4 weeks prior to the first day of the training course and receive a 5% discount

\*\*Two or more employees from the same company receive an additional 10% discount

### Course

	Pricing
HACCP Training Course	\$695
BRC Issue 8 Training Course	\$595
With Internal Auditing	\$795
SQF Training Course	\$550
With Internal Auditing	\$750
Internal Auditing Course Only	\$395
Collegiate (Full-time Student) Registration Fee	\$0

